

STARTER

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Pork pâté from the chef with hazelnuts from Piémont
Toasted bread and stewed rhubarb and apple

White asparagus, fine slices of dry and smoked sirloin beef,
vinaigrette sauce with gherkins, capers and minced boiled egg

Aubergine caviar and preserved tomato in a toast,
Sardines in oil

Local goat cheese from Au Coeur de Montjoie and strawberries
Beetroot and mixed salad leaves with Balsamic vinaigrette

Duck foie gras, dried fruit chutney
slice of toasted dried fruit's bread (extra charge 8€)

MAIN COURSE

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Cooking on the grill

Catch of the day,

Pesto sauce of wild mountain garlic herbs and artichoke heart

Fillet of free range guinea fowl, apricot mustard sauce

Piece of iberian pork, preserved sweet peppers
with onion and Espelette pepper

Thick veal liver, shallots confit in salted butter

Simmered cooking

Pork cheeks stew with preserved lemon

Spring suggestion

Agnoletti pasta stuffed with asparagus,
sauteed asparagus,
fine sliced of Parmesan cheese and Parma Ham

Pour l'Apéro

Parma Ham : 8,50€

Dry and smoked sirloin of beef : 8.50€

Bread Foccacia with truffle oil : 6,50€

EXCEPTIONAL BEEF

**Main Course + Garnish +
Dessert**

Tasmanian pepper mustard sauce

NOIX D'ENTRECÔTE ≈300gr

ARGENTINE OR IRLAND

= 42€/pers.

MATURED ENTRECÔTE ≈300gr

From the market

= 45€/pers.

CÔTE DE BŒUF FOR 2 PERS.

De bouche à oreille nous vous
conterons les races et le poids

= 58€/pers.

Extra starter : 8€

Extra Duck Foie Gras : 16€

Starter instead of dessert : 3€

STARTER / MAIN COURSE or MAIN COURSE / DESSERT 29€

CHILDREN MENU (ip to 10 years old) / **Main course / Dessert 18€**

Lunch menu : today's special + dessert 22€ (Tuesday to Friday)

A list of allergenic products is available.

GARNISH

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Mashed potato with butter

Sauteed carrots flavored with citrus fruit

Grilled courgette
with pesto and Halloumi Greek cheese

Sauteed mushrooms with parsley and garlic

Truffle mashed potato (extra charge 5€)

Additional garnish 3€

CHEESE OR DESSERT

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Local cheese Tomme Palouze

St Marcellin de la Mère Richard

Fully-matured cheese for 2 pers

Coulommiers cheese stuffed with truffle
(extra charge 5€)

Selection of pastry from Séracgourmet

Scoop of ice cream

STARTER

+ **MAIN COURSE**

+ **GARNISH**

+ **DESSERT**

= **32 €**